
THE APPLICATION OF HACCP (HAZARD ANALYSIS CRITICAL CONTROL POINT) IN FOOD PRODUCTION DEPARTMENT

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ABSTRACT

This study aimed to analyze the application of HACCP in food production specifically in the main kitchen of Ciputra Cibubur Hotel, the purpose of this application is to ensure the food safety and healthy. The location for this study in The main kitchen of Ciputra Cibubur Hotel, and time of this research already held in December 2018 - July 2019. The design of this study is a qualitative study. Literature review, semi-structured interview methods and survey methods have been used for collecting data. The Key Informants for this research are Executive Chef, Chef De Partie, Commis 1, Commis 1 Pastry, Commis 2, Commis 2 dan garde manger. The results of this study are the application of HACCP principles in food processing in Ciputra Cibubur Hotel has been well implemented according to standards, it is about 90% are well implemented based on the HACCP procedure so it can be said that all the systems during food production in Ciputra Cibubur Hotel has been guaranteed for food security and healthy before serving to the guests.

Keywords : HACCP, Food Production

ABSTRAK

Penelitian ini bertujuan untuk menganalisis penerapan HACCP dalam produksi pangan khususnya di dapur utama Hotel Ciputra Cibubur, tujuan aplikasi ini adalah untuk memastikan keamanan dan kesehatan pangan. Lokasi penelitian ini di main kitchen Hotel Ciputra Cibubur, yang dilaksanakan pada bulan Desember 2018 - Juli 2019. Desain penelitian ini adalah penelitian kualitatif. Studi pustaka, metode wawancara semi-terstruktur dan metode survei telah digunakan untuk mengumpulkan data. Informan Kunci untuk penelitian ini adalah Eksekutif Chef, Chef De Partie, Commis 1, Commis 1 Pastry, Commis 2, Commis 2 dan garde manger. Hasil dari penelitian ini adalah penerapan prinsip HACCP dalam pengolahan makanan di Hotel Ciputra Cibubur telah dilaksanakan dengan baik sesuai standar, sekitar 90% telah sesuai dengan prosedur HACCP sehingga dapat dikatakan bahwa semua sistem selama produksi makanan di Hotel Ciputra Cibubur telah dijamin untuk keamanan makanan dan kesehatan sebelum disajikan kepada para tamu.

Kata kunci: HACCP, Produksi Makanan

INTRODUCTION

The development of the food industry is increasing among the community in Indonesia, various types of food ranging from appetizers, soups, main courses, and desserts are already present at various prices, ranging from very cheap to very expensive. but behind the price although cheap and expensive prices many things must be considered about food hygiene starting from storage, processing, to serving food so that bacterial contamination does not occur poisoning to the costumers in that company.

Meanwhile, according to Regulation of the Minister of Health No.1096 of 2011 concerning Catering Sanitation Food Hygiene, technical hygiene and sanitation requirements are needed which include buildings, sanitation facilities, equipment, labor and the evaluation of food hygiene and sanitation. The regulation also

requires to concern in food processing, therefore to avoid poisoning, many countries have already started the HACCP method.

HACCP or hazard analysis and critical control points are management systems used to protect food from biological, chemical and physical hazards. HACCP is based on the awareness or concern that hazards will arise at various points or stages of production, but control measures can be taken to control the hazards. HACCP is a form of risk management that was developed to ensure food safety with a preventive approach which is considered to provide guarantees in producing safe and quality food. "Quality is all the characteristics of a service product whose ability can satisfy both stated and disguised needs. (Architectural, 2009, p. 05).

Kitchen in a hotel is tasked with processing food ingredients into food that is ready to eat. HACCP in the kitchen is important because kitchen is important because kitchen is the last place where food is processed and monitored.

The application of HACCP in the kitchen is aimed so that food is not contaminated and can be ascertained to be safe for consumption by guests. kitchen is a place that is very vulnerable to food pollution because of its large place, diverse equipment, and the number of workers who work in the kitchen. HACCP in the kitchen is applied thoroughly starting from personal hygiene, cleanliness of the work area and cooking utensils, and of course on processing food ingredients until ready to be eaten by guests.

However, the success of a kitchen in a hotel in ensuring food safety cannot be separated from the cooperation of other parts such as, Receiving as an initial process in the process of receiving food ingredients according to HACCP standards, food storage, Engineering in caring for chillers / freezers, as well as the FB Service in serving the foods .

The purpose of this study is to find out the importance of HACCP implementation and evaluate HACCP application that is applied in the hotel environment, especially the Ciputra Cibubur hotel from the reception process, producing to delivering food to be served to guests, especially at the Ciputra Cibubur hotel.

The benefit of this research activity is to increase insight into the HACPP system that should be applied in all companies that produce food and beverages that serve to ensure and ensure the health and security of all food and drinks served to guests, besides this research also knows the application of HACCP in Ciputra Cibubur hotel kitchen in producing all food and drinks in the hotel, as an effort to provide the best service to guests, ensuring the health, safety of foods and beverages to all hotel's clients.

LITERATURE REVIEW

HACCP

HACCP is an acronym used to describe the Hazard Analysis and Critical Control Point System. The HACCP concept is a systematic approach to food safety management based on recognized principles which aim to identify the hazard that are likely to occur at any stage in the food chain and put into place controls that will

prevent them from happening. (Cassianos et al, 2001, p. 2)

According to Rusdin Rauf (2013, p. 27) HACCP or hazard analysis and critical control points is a management system used to protect food from biological, chemical, and physical dangers. The system is implemented as an effort to mitigate the danger that is expected to occur, and is not a preventive measure before the hazard occurs.

Catering and food service ia an area highly prone to food safety incidents because of its vey nature. i.e many operations often happenng an once in a resticted area, a vast number of raw material being handles, short timescales/high pressure to produce and a high turnover of staff (Cassianos et al, 2001, p.7). Benefits of Implementing HACCP

- 1) Ensuring food consumed by consumers is sterile and safe.
- 2) Prevent food poisoning.
- 3) Minimize the occurrence of complaints from consumers.
- 4) Killing bacteria and viruses that still exist in food.
- 5) To find out how long the food is still good to consume.

(Kumar, Alok; Sharma, R A; Kumar, D, 2009) Critical Control Points (CCP'S) In Food Production Process

- 1) Inspection of goods on delivery and before use. This includes temperature checks.
- 2) Correct and separate storage.
- 3) Proper handling of ingredients and finished products.
- 4) Correct temperature ranges for refrigerated and frozen products.
- 5) Cleaning of equipments and utensils.
- 6) Cross-contamination with other Menu Items.
- 7) Personal hygiene and health standards.

Risk of Hazard Analysis Critical Control Point if not applied is food poisoning (food poisoning, foodborne illness, foodborne disease) is a disease caused by consumption of food or drinks. Clinical symptoms that often arise as a result of food poisoning are diarrhea. In developing countries it is estimated that around 70% of cases of diarrhea are caused by consumption of contaminated food.

Rauf (2013) Hazard identification has included biological, chemical and physical hazards. Hazard identification has begun with the process of receiving food, storage, processing, distribution, heat storage, rapid cooling,

reheating, distribution, cross contamination from food handlers, and also the equipment used by these activities.

(Wallace, Carol A and Sara E Mortimore. 2015, p. 10) safety should be a core value for company-for the food industry, this means safe foods and safe people. To develop a successful HACCP system, it is essential to understand what constitutes a food safety hazard and how to control it.

Food Production

Food Production according to Tumiwa (2019, p. 32) is a collection of methods and techniques used to convert raw materials into food or convert food into other forms for consumption by humans or animals at home or by the food processing industry. According to Tumiwa (2019, p. 32) Some Food Processing Methods are as follows:

- a) Blanching: Cooking with 80°C of boiling water until the food is submerged
- b) Poaching: Cooking with water and vinegar is limited to covering food with low heat
- c) Bain Marie: Cooking uses 2 furnaces to gradually heat the material to a constant temperature
- d) Braising: Soaking food in seasonings and then freshly cooked
- e) Steaming: Cooking food with boiling water vapor
- f) Deep Frying: Cook with a lot of oil until the food is submerged with a temperature of 170°C
- g) Roasting: Roasting food in the oven using a little oil to dry food
- h) Grilling: Cooking food on hot coals
- i) Sauteing: Cooking food with a little oil
- j) Baking: baking food in an electric oven or grilled oven.

Application

Cahyononim in J.S Badudu dan Sutan Mohammad Zain (2010, p. 1487) "Application is a matter, method or result". The elements of application include:

- a) There is a program implemented.
- b) There is a target group, that is the community being targeted and expected to receive benefits from the program.
- c) There is implementation, both the organization or individual who is responsible for the management, implementation and supervision of the implementation process.

So in general the definition of application is an act of practicing a theory, method, and other things to achieve certain goals and for an interest desired by a group or group that has been planned and arranged in advance.

Hotel

A hotel usually offers guests a full range of accommodations and services, which may include reservations, suites, public dining and banquet facilities, lounge and entertainment areas, room service, cable television, personal computers, meeting rooms, specialty shops, personal services valet, laundry, hair care, swimming pool and other recreational activities, gaming/casino operations, ground transportation to and from an airport, and concierge services (Bardi:2003, 23)

The profit from the sale of a hotel room is much greater than that from a similar food and beverage sale. However, the food and beverage aspect of the hotel industry is essential in attracting some categories of guests who want conference services. (Bardi, 2003; 8)

METHOD

This research activity was carried out in December 2018 - 28 July 2019 at the Ciputra Cibubur hotel. The research method used is descriptive qualitative method. Data obtained from literature study, semi-structured interview methods and direct survey methods to the field. During the research activities the researchers conducted interviews directly with staff at the Ciputra Cibubur hotel, who had to implement the HACCP system every day, they are including: Executive Chef, Chef De Partie, Commis 1, Commis 1 Pastry, Commis 2, Commis 2 and garde manger.

(Mason, 2002, 63) Interviews are one of the most commonly recognized forms of qualitative research method. Perhaps for this reason, it is not uncommon for a researcher to assume that their study will involve qualitative interviews, without spending time working out. During the interview process, the questions that will be asked to respondents are the things related to variables regarding food cooking techniques, such as: blanching, poaching, bain marie, braising, steaming, deep frying, roasting, grilling, sautéing.

RESULT AND DISCUSSION

Hotel Ciputra Hotel Cibubur is the Ciputra Group's 4th hotel managed by Swiss-Belhotel International and the 9th hotel developed by the Ciputra Group. The construction of the Ciputra Cibubur Hotel began in 2013 with a total investment of around Rp 110 billion, built on an area of 29,139 m² integrated with the shopping center, Ciputra Cibubur Mall and integrated with the Citra Gran Cibubur housing project. This is Citra Gran Cibubur's commitment to continue to provide complete facilities on a sustainable basis which will certainly increase the investment value for all Citra Gran Cibubur consumers.

Ciputra Cibubur Hotel is the right choice to hold business meetings, exhibitions, seminars, weddings, or other special events, both business and personal. With a total area of 380 square meters and equipped with complete facilities, audio-visual equipment, Victory Ballroom can accommodate up to 400 guests and can be divided into four meeting rooms to accommodate smaller groups.

After conducting a survey in the field, the interview process was carried out with Ciputra Hotel Cibubur hotel staff including: Executive Chef, Chef De Partie, Commis 1, Commis 1 Pastry, Commis 2, Commis 2 and garde manger.

Some explanations obtained from the informants for cooking techniques that have not reached 100% include: 1) Bain marie technique is still rarely used because ordering food with the a la carte technique is not yet crowded so it still uses simple tools and to reduce the cost of food ingredients, 2) braising cooking techniques are only used for bolsters, processed ducks are sometimes only used when there are large events.

All activities in this hotel must be carried out in accordance with standard operating procedures set by the hotel, because there will be an assessment conducted both by internal and external parties in the application of HACCP in the work environment, not only in the main kitchen but also all operational activities in the hotel must be carried out in accordance with the SOP and an assessment audit will be carried out by the hotel external party, in an effort to guarantee the quality of service to all guests who use the facilities at the Ciputra Cibubur hotel.

Table 1 Interview Results

COOKING TECHNIQUES	HACCP STANDARD	HOTEL STANDARD	APPLICATION	
			DONE	NOT YET
<i>Blanching</i>	Cook with 80°C of boiling water until the food is submerged	Boil food in boiling water with a temperature of 75°C for 10 to 20 seconds.	90%	10%
<i>Poaching</i>	Cooking with water and vinegar is limited to covering food with low heat	Boil on low heat until it covers the food limit with temperature 70°C	95%	5%
<i>Bain Marie</i>	Cooking uses 2 furnaces to heat the material gradually to a constant temperature	Heat the food over low heat so, the food is tender and the spices are absorbed.	10%	90%
<i>Braising</i>	Submerge the food in seasonings and then the food is cooked	Add seasonings to food before cooking	30%	70%
<i>Steaming</i>	Cooke the food with boiling water vapor	Heat the foods with steam in the oven	90%	10%
<i>Deep Frying</i>	Cook with a lot of oil until the food is submerged with temperature 170°C	Fry food with a lot of oil with temperature 150°C	85%	15%
<i>Roasting</i>	Roasting food in the oven uses a little oil to make the foods was dry	Food maturation techniques use food fat with a minimum temperature 150°C	95%	5%
<i>Grilling</i>	Cook food on hot coals	Burn food on hot coals with a temperature of 130°C to 170°C	100%	
<i>Sautéing</i>	Cook food with a little oil	Sauté with a little oil up to 100°C	100%	

CONCLUSION

HACCP is a very useful for commercial business tool that be used for improving the quality of food product; ensure safety of food products and reduce the risk of food poisoning. It is an internationally recognized methodology for preventing food safety hazards. HACCP uses a system of monitoring Critical Control Points (CCPs) at steps in a food production process where a potential critical hazard to food safety has been identified.

Based on field observations and interviews with the staffs hotel in the food processing department at Ciputra Cibubur Hotel, it was found that:

- 1) The overall process of food processing in Ciputra Cibubur Hotel has reached 90% according to the Hazard Analysis Critical Control Point (HACCP). Therefore, all food produced in Ciputra Cibubur Hotel's main kitchen has been guaranteed the safety and

health of the food that will be served to guests.

- 2) A variety of food cooking procedures including: Blanching, Poaching, Bain Marie, Braising, Steaming, Deep Frying, Roasting, Grilling, Sautéing are often carried out at the Ciputra Hotel Cibubur Hotel, and from the whole cooking process the food has been carried out in accordance with the HACCP procedure, all cooking process activities are supervised directly by Senior Chef and every employee is encouraged to increase knowledge by attending training related to techniques to ensure the quality of health and food safety.
- 3) Determination of critical control points has been done correctly with a systematic approach using a decision tree. Ciputra Cibubur Hotel determines 8 Critical Control Points (CCP) for the process from reception to food serving, namely: CCP 1: Receiving

Chill Goods, CCP 2: Chill Storage, CCP 3: Sanitizing (Fruit and Vegetables), CCP 4: Cooking, CCP 5: Hot Holding, CCP 6: Cold Holding, CCP 7: Reheating, CCP 8: Plating.

SUGGESTION

- 1) Ciputra Cibubur Hotel is expected to always maintain performance and increase the knowledge of the staff in the main kitchen in an effort to always apply the HACCP concept at work, so as to minimize the possibility that can occur from food contamination, such as poisoning, vomiting and as.
- 2) Each staff member should be responsible for maintaining the cleanliness and safety of the work environment and the tools used in the food processing process.
- 3) In the process of preparing food that will be served to customers must pay attention to the procedure for implementing HACCP. from the preparation process, food processing until food serving to the customer. This procedure is to maintain the quality and hygiene of the food provided to the customer.
- 4) Further research can be continued by examining the application of HACCP in *Prima Citra Naturindo Surabaya*.

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other hotels or restaurants, especially in Indonesia.

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